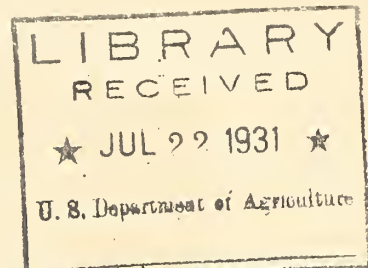
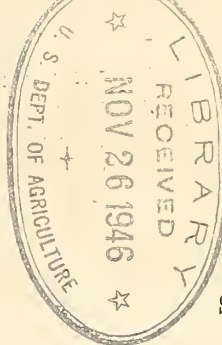


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Excerpt from a radio talk by  
W.W. Vincent, chief, western district,  
Food and Drug Administration, U.S.  
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## HOW TO READ THE LABEL

### Canned Chicken Products

Canned chicken is growing rapidly in the consumers' favor. I think of no new product presented to the American public in recent years that is being offered in so many styles. Offered to you are canned "whole chickens" and "half chickens", "boned chicken" and "potted chicken", chicken livers and chicken fat, not to mention a lot of products of which chicken is a component part. The demand has been so unusual that the Bureau of Agricultural Economics of the Department of Agriculture has seen fit to extend an inspection service to chicken canning plants, and is certifying the product of those manufacturers who take the Government inspection. Such inspection imposes upon the manufacturing concerns certain sanitary requirements, approved formulae and labelings, and individual inspection of each bird used. On the products of such manufacturers as take this inspection of the Bureau of Agricultural Economics the careful label reader will find a legend "Inspected and Certified by Bureau of Agricultural Economics of the U.S. Department of Agriculture". That is your assurance that the products are as labeled and that the birds used were not emaciated nor diseased. Each individual bird has received the careful scrutiny of your Government agents.

In preparing "canned whole chicken" and "half chickens" some packers add a solution of gelatin or agar agar. This after cooking and cooling, serves the purpose of solidifying the can contents, thus eliminating damage as a result of shaking. The presence of the added ingredient is stated on the label.

Products labeled "Boned Chicken", or "Boneless Chicken", or "Sliced Chicken" contain chicken meat sterilized in cans or glass jars. Generally added are some chicken fat and skin, occasionally with a small amount of salted chicken soup or broth to moisten the product. In the Government inspected plants at least 90% by weight of the contents will be found to be chicken meat. If agar agar or gelatin is added to solidify the broth upon cooling, giving the contents of the can the appearance of a solid mass upon opening, the labels will tell you so. Some packers use a light meat and some dark meat. Where the majority, or all meat used, is light meat, the labels will indicate the fact.

Another product, "Roast Chicken", packed either in a gravy or sauce, is on sale. You will observe that the label will make reference to the presence of this added sauce or gravy. In such a product, you have a right to expect a mixture of light and dark meat in the proportion normal to a whole chicken.

"Potted Chicken" and "Devilled Chicken" are made from ground pieces of chicken, usually spiced. Such a product would be misbranded and adulterated if it consisted essentially of chicken skins or contained another meat product or, again, if it consisted of but chicken gizzards and hearts. I mention that because, although the business is new, some manufacturers have already conceived the idea of selling such products as "Devilled" or "Potted Chicken".

"Chicken Sandwich Spread" is generally manufactured from a mixture of chicken meat and some broth. Skin in excess of its normal proportion will not be present. If a thickening agent, such as rice or wheat flour, is added, you will find a label declaration to that effect.

"Chicken Soup" or "Chicken Broth" are by-products made from the liquor in which the chickens prepared for canning are boiled. Usually the fat is skimmed off and sometimes an infusion, prepared by treating the bones with some of the liquid stock material, is added for flavor. If such broth or soup contains rice you will find label declaration of "added rice".

A number of specialty products are on the market. There is "Chicken a la King", "Chicken Chop Suey", "Chicken Salad", "Chicken Raviolas", not to mention "Boneless Chicken Tamales" and "Chicken Tamale Pot Pies". These products, in addition to the chicken meat contents, contain varying amounts of vegetables, condiments or other food and flavoring materials and their names alone must designate the character of the product. Products of different manufacturers sold under the same name vary with their individual recipes.

You may encounter the product, "Chicken for salad". That must be chopped chicken meat without additions. But if you buy a product "Chicken for Salad with Celery", or "Condiments", you will obtain, in addition to the chicken meat, substantial amounts of celery and perhaps other flavoring materials. Wherever there is gelatin or agar agar added to any of these products, its presence must be declared upon the label.

"Chicken Giblet Sauce" is made of chicken gizzards, livers, and hearts in a product so labeled.

A product labeled "Chicken and Noodles", or "Chicken and Egg Noodles", is composed of egg noodles, an alimentary paste containing at least 5½% by weight of egg yolk or egg solids in them, and chicken. "Chicken and Plain Noodles", or "Water Noodles", is perhaps not so valuable a product.

If you buy a product labeled "Chicken Liver Pate" you will find it somewhat comparable with "Pate de Foies Gras", that tasty imported product made of fat goose livers. It may contain a trifling amount of starch or flour, the presence of which the label will not declare. This is because the regulations of the Federal Meat Inspection Act provide that such products as meat loaves, pates, soup, etc., may contain cereal and similar substances without the presence of such substances being declared upon the labels. Therefore, since this "Chicken Liver Pate" is comparable to the liver pates over which the Bureau of Animal Industry has supervision, your Food and Drug Administration exempts this product from the necessity of a starch or flour declaration. Such starch where present is in but very small amount, usually less than 1%.